Gallery
RESTAURANT

Starter

Chicken Liver Parfait Festive Onion Chutney, Toasted Brioche and Salad **(GF Avail)**

Smoked Pork Belly with Black Pudding Purée ,Spiced Cauliflower Beignet and Apple Gel

Atlantic Prawn Cocktail with Brown Bread **(GF Avail)**

Butternut Squash Velouté, Herb Oil and Parmesan Crisps **(GF & VG)**

Main Course

Traditional Roast Turkey with all the Festive Trimmings **(GF Avail)**

Braised Feather Blade of Beef, Garlic Mash, Roasted Root Vegetables and Red Wine Jus **(GF)**

Fillet of Coley with Puy Lentils, Sweet and Sour Dressing **(GF)**

Mushroom Bourguignon Pithivier Baby Potatoes and Seasonal Vegetables **(VG)**

Dessert

Spiced Orange Panna Cotta, Shortbread and Kumquat Compote

Chocolate Tart, Yoghurt Sorbet and Berry Coulis **(VG)**

Gin and Raspberry Cheesecake served on an Oat and Dark Chocolate Soil with Apple Gel **(VG & GF)**

Christmas Pudding, Brandy Anglaise and Winter Berry Compote **(VG)**

Coffee or Tea and Mince Pie

Winner of Restaurant Experience of the Year
The Scottish Hospitality Awards 2026

taste OUR BEST Scotland | Alba QUALITY ASSURED 2025/26

£28.95 per person

MENU SUBJECT TO CHANGE AND AVAILABILITY

(V) Vegetarian **(VG)** Vegan **(GF)** Gluten Free **(GF Avail)** Gluten Free option available
Please let us know if you have any dietary requirements or allergens before you order

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